



a food coyotes like



standuponit
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2009-02-07 19:05:00

MOOD: 😊 full

MUSIC: Doug Burr - Graniteville

Garlic Rosemary Lemon Chicken. Feeds me, or otherwise three with leftovers.

Start some brown rice and then go play World of Warcraft for an hour while it steams. When the rice steamer sings, take four boneless chicken breasts, bought cheap on sale, and slice them up onto bite-sized chunks. Heat up a cast iron skillet and drop about a tablespoon of olive oil in the bottom. Dump the sliced chicken in and spread it around so it will brown a little.

Wash off your knife and your cutting board with hot water and soap. Smush, peel, and dice five or six cloves of garlic. Dump that in the pan too. Scrub a lemon and zest it. Shred the zest. Add the zest to the pan. Take some rosemary and some sea salt and put them in your mortar. Use the pestle to pulverize them to a fine dust, and dump that in the pan too. If you do not have a mortar and pestle, get one from a chemistry or pharmacy supplier, as they will be much cheaper and more effective than an expensive one from the pretentious kitchen goods store.

Stir. Also dice up and add one half of a preserved Moroccan lemon, a couple of pinches of turmeric, some powdered garlic and some sharp paprika. Stir again. When the chicken is cooked, add the juice of the lemon you zested, being careful of the seeds. Stir again.

Remove the chicken from the pan with a slotted spoon and set it aside. Into the pan juices, add a bag of frozen peas. Stir and cover until the peas are hot, but still bright green. Get a big bowl, put down a layer of rice, and dump chicken, peas, and pan juices on top of it.

Consume with noises. Leave the cooled pan outside the window for the Angry Kitteh, with a couple of saved pieces of chicken in it.

Yes, I did make this up as I went along. Why do you ask?

Failure modes: It's raw: if the salmonella doesn't kill you, try again next week and cook it longer. It's burned: turn the heat down and don't walk away next time--this only takes fifteen minutes. The peas are cold: cook them longer! The peas are mush: don't leave them covered so long!

TAGS: [recipes](#)



[This looks like a good idea.](#)

...

[This.](#)

...

[Little guy's not bad.](#)

Gotta teach RHex to smear.

54 comments



 [miatauro](#)

[February 8 2009, 00:12:07 UTC](#)

[COLLAPSE](#)

That sounds delicious. I shall try a variation of this on my wife tonight and sister-in-law and report back on the success (hopefully)!



 [standuponit](#)

[February 8 2009, 00:16:04 UTC](#)

[COLLAPSE](#)

Please let me know how it goes!



 [miatauro](#)

[February 8 2009, 17:00:40 UTC](#)

[COLLAPSE](#)

It's a qualified success. You missed a failure mode: cook is a doofus and uses too much salt, though perhaps doofus-related failures would be too many to be worth documenting. Still, positive noises were made during consumption.

I had to substitute a whole bunch. Like most of your readers, I didn't have any preserved lemons. Or any lemons of any sort, surprisingly, so I substituted an orange. I also had no peas, so I used a package of frozen stir-fry vegetables. The orange managed to overpower the rosemary, so next time I'll use much less of this.

Have you ever considered publishing a cookbook?



 [standuponit](#)

[February 8 2009, 17:17:30 UTC](#)

[COLLAPSE](#)

Ooch. Salt to taste means taste it! I approve of your ingenuity with regard to substitutions, though.

I plan to have a second career as a ~~TV~~ internet chef.



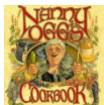
 [miatauro](#)

[February 10 2009, 06:12:54 UTC](#)

[COLLAPSE](#)

In my own defense, it had been to taste, but then I got distracted by an episode of Alias and... well... yeah. Mistakes were made.

That's an excellent idea! How may the hungry legions help?



 [glinda_w](#)

[February 8 2009, 00:20:46 UTC](#)

[COLLAPSE](#)

Oh lord.

I have everything on hand to make that except the chicken and the preserved lemon (which latter is probably really not in the budget (especially since I bought a few yards of silk to make something the other day... oh, and some beads, and a couple of books...))

saves recipe

*thinks about going to T&C and buying chicken and preserved lemons - I'm sure they'll have them; after all, they carry Green & Black's chocolate...)



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[February 8 2009, 00:24:05 UTC](#)

[COLLAPSE](#)

(psst. they're easy to make.)



 [glinda_w](#)

[February 8 2009, 00:26:39 UTC](#)

Edited: February 8 2009, 00:28:08 UTC

[COLLAPSE](#)

follows link

saves another recipe

(but... but... that wouldn't give me some I could use *today* *mock sulk* *grin*)

[edited to add] I think the silk pajamas will be easy to make, too - well, except I'll have to do the buttonholes by hand, because the treadle doesn't do anything except straight stitching.

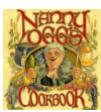


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[February 8 2009, 00:28:59 UTC](#)

[COLLAPSE](#)

I knew there was a flaw in my plan.



 [glinda_w](#)

[February 8 2009, 00:36:09 UTC](#)

[COLLAPSE](#)

Well, I may have to go out tomorrow and buy chicken and a couple more lemons.

Oh, would there be a problem substituting kosher salt for the sea salt? ('cause that's what I've got...)

(Made pancakes from your recipe/instructions earlier today, served them with warmed applesauce, cinnamon, and maple syrup. Omnomnomnom.)



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[February 8 2009, 00:37:52 UTC](#)

[COLLAPSE](#)

Shouldn't be a problem at all. Also, glad the pancakes worked out!



 [glinda_w](#)

[February 16 2009, 02:08:23 UTC](#)

[COLLAPSE](#)

Consume with noises.

Indeed.

It'd be embarrassing if consumed in public.

(OMG, that is so *good*. And there are *leftovers*...)

omnomnomnomnom...

[**Better than the chemistry supply**](#)

 [ladycelia](#)

[February 8 2009, 00:35:59 UTC](#)

[COLLAPSE](#)

Go to the barrio and find one of the lava stone mortar and pestle sets.

 [kiaduran](#)

[February 8 2009, 03:18:49 UTC](#)

[COLLAPSE](#)

As a self-righteous Vegan, I have to say this actually sounds good.

Damn.....



[standuponit](#)

February 8 2009, 03:22:16 UTC

[COLLAPSE](#)

You could always make it with TVP! ...Besides, have you ever met a chicken? They're pretty close to vegetables...

[kiaduran](#)

February 8 2009, 04:25:27 UTC

[COLLAPSE](#)

TVP is an excellent idea. Will need to google how many ounces of the fake, imitation, artificial chicken-like food product equals four chicken breasts. If I start the preserved lemon project tomorrow, I can have NOMs next weekend.

Chickens - me, as a small, 50 pound child, dragging a 10 pound bag of chicken feed and swiftly surrounded by 18,423 annoyed and hungry chickens, well, maybe not 18,423, but still...not a pretty sight. One would think I'd be eating them in revenge for all the childhood trauma and my permanent fear of down pillows.



[barsukthom](#)

February 8 2009, 04:34:13 UTC

[COLLAPSE](#)

They're less intelligent than turnips.

And, OMG, watching you cook would be like watching a really sincere religious ritual. (Well, except for the WoW.)

Ommmm, nomanomanomanommmmm



[standuponit](#)

February 8 2009, 04:37:26 UTC

[COLLAPSE](#)

Your religious rituals have knives?



[miatauro](#)

February 8 2009, 07:06:51 UTC

[COLLAPSE](#)

All the best ones do. (Not really, but I can't resist an opportunity to be flippant.)



[inaurolillium](#)

February 8 2009, 10:11:33 UTC

[COLLAPSE](#)

Mine do. (Literally, not making a cooking joke. Neopagan, y'know.)



[standuponit](#)

February 8 2009, 12:18:57 UTC

[COLLAPSE](#)

I had been thinking more like... Tenochtitlan.



 [inaurolillium](#)

[February 8 2009, 12:26:28 UTC](#) [COLLAPSE](#)

Alas, my ritual knives are not that interesting. Or that sharp.

Hell, my kitchen knives aren't *that* sharp. No matter how fine the steel, you just can't match an obsidian edge.



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[February 8 2009, 12:40:25 UTC](#) [COLLAPSE](#)

You know obsidian blades are so sharp they're still used occasionally for surgery? The cuts heal much better than cuts with steel knives.



 [inaurolillium](#)

[February 8 2009, 12:42:01 UTC](#) [COLLAPSE](#)

I did, actually. I got all into the whole glass knife concept back in high school when I read *Snow Crash*. I love how the literal cutting edge of technology is one of the oldest tools known to man.

But really, how can you beat a monomolecular edge?



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[February 8 2009, 12:44:06 UTC](#) [COLLAPSE](#)

Q-blades!

Um. Sorry. /geek.



 [inaurolillium](#)

[February 8 2009, 12:50:59 UTC](#) [COLLAPSE](#)

You don't need to apologize, but unless that's a Bond reference, you might explain.



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[February 8 2009, 12:58:46 UTC](#) [COLLAPSE](#)

Quantum edges. Cut through anything.



 [inaurolillium](#)

[February 8 2009, 13:01:37 UTC](#) [COLLAPSE](#)

Of course! Clearly, I am too tired, and should be in bed.



 [barsukthom](#)

[February 8 2009, 17:48:07 UTC](#) [COLLAPSE](#)

Yours don't?

>:)



[selidor](#)

[February 8 2009, 05:24:43 UTC](#)

[COLLAPSE](#)

Right. That's dinner sorted - thanks! *heads off to kitchen*

And this way, the quince crumble will be cooking while this is being made. *happy*



[standuponit](#)

[February 8 2009, 12:19:41 UTC](#)

[COLLAPSE](#)

Quince crumble. !!!!



[selidor](#)

[February 9 2009, 01:07:15 UTC](#)

[COLLAPSE](#)

I did your recipe with wild rice instead, since I had a wild-rice-craving, and it worked nicely :)

Yes, the crumble was an experiment - I picked up a quince from the nearby Armenian grocer a while back, and had been pondering how to bake it. The quince was not much smaller than my head. My recipe went something like this:

1. Have quince. Quince must be baked. Ooo, crumble!
2. Quince enthusiastically turned into many thin slices of quince, as if an apple cake was being made.
3. But quinces need 1.5 hours of cooking, and crumbles like much less than that. Besides, they are supposed to have stewed fruit. But there is only one quince, and its slices will stew down into not enough quince for a crumble.
4. Aha!
5. Quince slices baked in a greased pie dish for an hour, with a little brown sugar sprinkled on top.
6. Oat crumble mix (I just used the good Edmond's fruit crumble proportions) added on top and the whole thing baked for another half hour.
7. Success!



[saoba](#)

[February 8 2009, 06:36:01 UTC](#)

[COLLAPSE](#)

Nomnomnom. The regularly scheduled grocery run is tomorrow.

And the peas could be served on the side. (One of the household is a despiser of peas. Bonus! More peas for me!)



[standuponit](#)

[February 8 2009, 12:20:17 UTC](#)

[COLLAPSE](#)

feels bad for the peas



[ace_cub_reportr](#)

[February 8 2009, 12:21:06 UTC](#)

[COLLAPSE](#)

Will no one think of the peas?



 [inaurolillium](#)

[February 8 2009, 10:13:51 UTC](#) [COLLAPSE](#)

Bizarreness: [Autopsy photos of pastries](#).

Also, I just picked up this fabulous [Cyprus flake sea salt](#) that you should really try. (I got it at Whole Foods, not from that site.) This is the *saltiest* salt I've ever tasted, and it looks *really damn cool*.



 [inaurolillium](#)

[February 8 2009, 12:02:35 UTC](#) Edited: [February 8 2009, 12:03:05 UTC](#) [COLLAPSE](#)

Oh. And I have platypus beads. Want one?



 [standuponit](#)

[February 8 2009, 12:13:45 UTC](#) [COLLAPSE](#)

Beads? What do you do with beads? Cell phone charms?



 [inaurolillium](#)

[February 8 2009, 12:28:42 UTC](#) [COLLAPSE](#)

Cell phone charms, dangly thing to hang from your rearview mirror, goofy surfer-style choker... I would gladly turn it into any of these for you, or send it to you plain, and it could just sit on top of your monitor and be encouraging. It's a little sculpted guy, fully 3D.



 [standuponit](#)

[February 8 2009, 12:36:29 UTC](#) [COLLAPSE](#)

Gack! Just thinking about chokers makes me short of breath. (Sorry. Not you. I have a Thing about my neck.)

Wow. You would make me something? Really?

Um.

Could you do like a knotted string friendship bracelet ankle thing? I used to have one a friend made me, and it kinda got lost, and I miss it. Or is the bead too big for that?



 [inaurolillium](#)

[February 8 2009, 12:33:26 UTC](#) [COLLAPSE](#)

Ooo! I could put a pinback on him and you could pin him to your hat!



 [standuponit](#)

[February 8 2009, 12:37:07 UTC](#) [COLLAPSE](#)

Tie tack! That'd totally work!



[inaurolillium](#)

February 8 2009, 12:38:32 UTC

[COLLAPSE](#)

I even have tie tack backs! You got it!

Of course I would make you something! Don't you know you're my Internet Crush? And you were kind enough to send me a shoggoth!



[standuponit](#)

February 8 2009, 12:41:20 UTC

[COLLAPSE](#)

basks in internet crushness. crushitude. something.

Thank you!



[inaurolillium](#)

February 8 2009, 12:43:34 UTC

[COLLAPSE](#)

Sure thing! Email me with your address, and I'll send it along Monday. I have to make a post office run anyway.



[standuponit](#)

February 8 2009, 12:25:56 UTC

[COLLAPSE](#)

I am not going to look at anything that might create unpleasant associations with Danish. I am not going to look at anything that might create unpleasant associations with Danish. I am not going to look at anything that might create unpleasant associations with Danish. I am not going to look at anything that might create unpleasant associations....

...Oh, hell. I looked. Gah. Also gah.

[ace_cub_reportr](#)

February 8 2009, 12:26:29 UTC

[COLLAPSE](#)

Maybe we should get Jadis a print for her birthday.



[standuponit](#)

February 8 2009, 12:27:09 UTC

[COLLAPSE](#)

She has a birthday?

Hey, what are you doing up? It's Sunday.

[ace_cub_reportr](#)

February 8 2009, 12:28:27 UTC

[COLLAPSE](#)

Insomnia. The curse of age: as eternal sleep approaches, the body gets less willing to do the other kind.

What are *you* doing up?



 [standuponit](#)

[February 8 2009, 12:29:16 UTC](#) [COLLAPSE](#)

Yoga class in an hour. Speaking of which, I should go shower so I am less offensive to my neighbors when I get there. Sayonara!



 [inaurolillium](#)

[February 8 2009, 12:30:03 UTC](#) [COLLAPSE](#)

You were warned. Do I need to start putting Warren Ellis-style DO NOT LOOK labels on these things? ;D

 [after_nightfall](#)

[February 8 2009, 18:42:25 UTC](#) [COLLAPSE](#)

Nom nom. This recipe made me hungry. *browses back* Oh, look, more recipes for yummy food! I think I might hang around for these for a bit, if you don't mind.

I think I might try this one with brown rice, cooked in water mixed with fresh-pressed orange juice 1:1. It makes for yummy sour-sweet-ish rice, and it's difficult to have too much citrus.



 [kitapsolucan](#)

[February 8 2009, 18:50:18 UTC](#) [COLLAPSE](#)

yum, that sounds delicious. I'll have to file this one away to try :)



 [inaurolillium](#)

[February 18 2009, 15:31:43 UTC](#) [COLLAPSE](#)

Hey, Platypus! [Amazing escape artist octopus hides out for five days, wins release](#)

[This looks like a
good idea.](#)

...

[This.](#)

...

[Little guy's not
bad.](#)

Gotta teach RHex
to smear.